U.S. DEPARTMENT OF AGRICULTURE POO'S AFETY AND INSPECTION SERVICE INTERNALL: NAL PROGRAMS ESTABLISHMENT NO. AND NAME REVIEW DATE CITY 2-2-00 EST. 121, GEHRIG AG COUNTRY FOREIGN PLANT REVIEW FORM SWITZERLAND NAME OF REVIEWER NAME OF FOREIGN OFFICIAL **EVALUATION** Acceptable/ Drs. HOLZNAGEL, JORGER, FLUKIGER et al. DR. H. MAGSI X Acceptable Unacceptable CODES (Give an appropriate code for each review item listed below) M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply A = Acceptable 55 **Formulations** Cross contamination prevention 1. CONTAMINATION CONTROL 0 29 56 Equipment Sanitizing Packaging materials (a) BASIC ESTABLISHMENT FACILITIES Α A 01 A 30 A 57 O Laboratory confirmation Water potability records Product handling and storage 58 O 02 31 Product reconditioning Label approvals Chlorination procedures 03 A 32 59 O Special label claims Back siphonage prevention Product transportation 60 O 04 Inspector monitoring Hand washing facilities (d) ESTABLISHMENT SANITATION PROGRAM 05 A 61 O Effective maintenance program Processing schedules Sanitizers 34 A 06 A 62 Processing equipment Establishments separation Preoperational sanitation 35 A 63 A 07 A Operational sanitation Processing records Pest --no evidence 36 A 08 **A** Empty can inspection 64 O Waste disposal Pest control program 65 O 09 **A** Filling procedures Pest control monitoring 2. DISEASE CONTROL 37 **A** 66 O 10 A Container closure exam Temperature control Animal identification 38 A 67 O Antemortem inspec. procedures Interim container handling Lighting 68 O 12 A 39 A Post-processing handling Operations work space Antemortem dispositions 40 **A** 69 O 13 A Incubation procedures Humane Slaughter Inspector work space 14 A 41 A 70 O Process. defect actions -- plant Ventilation Postmortem inspec. procedures 42 A 71 O 15 Postmortem dispositions Processing control -- inspection Facilities approval 16 A 43 U Condemned product control 5. COMPLIANCE/ECON. FRAUD CONTROL **Equipment approval** 44 A 72 O **Export product identification** (b) CONDITION OF FACILITIES EQUIPMENT Restricted product control 73 A 17 A 45 A Inspector verification Returned and rework product Over-product ceilings 74 O 18 A **Export certificates** Over-product equipment 3. RESIDUE CONTROL 75 A 19 A Single standard Product contact equipment Residue program compliance 76 A 47 A Inspection supervision 20 Sampling procedures Other product areas (inside) 48 A 77 A 21 A Control of security items Dry storage areas Residue reporting procedures 78 22 49 A Shipment security Approval of chemicals, etc. Antemortem facilities 50 A 79 A 23 A Species verification Storage and use of chemicals Welfare facilities 80 **A** "Equal to" status 24 4. PROCESSED PRODUCT CONTROL Outside premises 81 O **Imports** Pre-boning trim (c) PRODUCT PROTECTION & HANDLING 82 52 A **HACCP** Personal dress and habits Boneless meat reinspection M 83 26 A 53 O Ingredients identification SSOP Personal hygiene practices 54 O 27 Control of restricted ingredients Sanitary dressing procedures 0

Attachment F

FOREIGN PLANT REVIEW FORM	REVIEW DATE ESTABLISHMENT NO. AND NAME 2-2-00 EST. 121, GEHRIG AG		CITY KLUS
(reverse)	2-2-00	EST. 121, GERRIG AG	COUNTRY SWITZERLAND
NAME OF REVIEWER DR. H. MAGSI	NAME OF FORE Drs. HOLZN		cceptable/ -review Unacceptable

- 44. CONDEMEND AND INEDIBLE PRODUCT WAS NOT DENATURED OR DECHARACTERIZED BEFORE REMOVAL FROM THE ESTABLISHMENT PREMISES.
- 82. ALL HAZRADS LIKELY TO OCCUR WERE NOT ANALYZED OR IDENTIFIED. THE PRE-SHIPMENT REVIEW WAS NOT CONDUCTED. OFFICIAL VERIFICATION OF HACCP PLANS WAS INCOMPLETE.

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"U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	ļ	26-00	ESTABLISHMENT NO. AND NAM EST. 201, GUTNER AG	ic '	CITY		
FOREIGN PLANT REVIEW FORM	1-	2U-UU	Lor, Gorner AG		COUNTRY SWITZERLAN	ND	
NAME OF REVIEWER DR. H. MAGSI	NAMI Drs.	OF FORE	IGN OFFICIAL AGEL, PFISTER, AND JORG	ER	EVALUATION X Acceptable Re-review Una	cceptable	
CODES (Give an appropriate code for each A = Acceptable M = Margin	review ally Ac	item listed ceptable	below) U = Unacceptable	N :	= Not Reviewed O = Does not	арріу	
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations	55 A	
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials	56 A	
Water potability records	01 A	Product	Product handling and storage 30 A		Laboratory consirmation	57 O	
Chlorination procedures	02 A	Product	Product reconditioning 31 La		Label approvals	58 A	
Back siphonage prevention	03 A	Product	Product transportation 32 A Sp		Special label claims	59 O	
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA		Inspector monitoring	60 A	
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing schedules	61 O	
Establishments separation	06 A	Preoper	rational sanitation	34 A	Processing equipment	62 A	
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing records	63 A	
Pest control program	80 A	Waste disposal 36 Empty can insp		Empty can inspection	64 O		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		
Temperature control	10 A	Animal	identification	37 O	Container closure exam	66 O	
Lighting	11 _A	Antemo	ortem inspec. procedures	38 O	Interim container handling	67 O	
Operations work space	12 A	Antemo	ortem dispositions	39 O	Post-processing handling	68 O	
Inspector work space	13 A	Human	e Slaughter	40 O	Incubation procedures	69 O	
Ventilation	14 A	Postmo	rtem inspec. procedures	41 O	Process. defect actions plant	_	
Facilities approval	15 A	Postmo	ortem dispositions	42 O	Processing control inspection	710	
Equipment approval	16 A	Conder	nned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONT		
(b) CONDITION OF FACILITIES EQUIPMEN	IT	Restric	ted product control	44 U	Export product identification	72 A	
Over-product ceilings	17 A	Return	ed and rework product	45 O	Inspector verification	73 A	
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	74 A	
Product contact equipment	19 A	Residu	e program compliance	46 O	Single standard	75 A	
Other product areas (inside)	20 A	Sampli	ng procedures	47 O	Inspection supervision	76 A	
Dry storage areas	21 A	Residu	e reporting procedures	48 O	Control of security items	77 A	
Antemortem facilities	22 O	Approv	val of chemicals, etc.	49 A	Shipment security	78 A	
Welfare facilities	23 A	Storag	e and use of chemicals	50 A	Species ventication	79 A	
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A	
(c) PRODUCT PROTECTION & HANDLIN	G	Pre-bo	ning trim	51 A	Imports	81 A	
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A	НАССР	82 M	
Personal hygiene practices	26 A	Ingred	ients identification	53 A	SSOP	83 A	
Sanitary dressing procedures	27 O	Contro	of restricted ingredients	54 A		О	

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME EST. 201, GUTNER AG	CITY TRIN COUNTRY SWITZERLAND
NAME OF REVIEWER DR. H. MAGSI	NAME OF FORE Drs. HOLZN	IGN OFFICIAL AGEL, PFISTER, AND JORGER	ceptable/ -review Unacceptable

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- 44. CONDEMEND AND INEDIBLE PRODUCT WAS NOT DENATURED OR DECHARACTERIZED BEFORE REMOVAL FROM THE ESTABLISHMENT PREMISES.
- 82. ALL HAZRADS LIKELY TO OCCUR WERE NOT ANALYZED OR IDENTIFIED. OFFICIAL VERIFICATION OF HACCP PLANS WAS INCOMPLETE.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIEW DATE ESTABLISHMENT NO. AND NAME					CITY FRAJENKIRCH		
FOREIGN PLANT REVIEW FORM	1-	-27-00	EST. 205, ALBERT PEISS A	.G		COUNTRY SWITZERLAND		
NAME OF REVIEWER DR. H. MAGSI	DRS	. HOLZN	IGN OFFICIAL IAGEL, WEBER, AND JORG	ER	EVALUATION Acceptable	.cceptable/ e-review Unacc	ceptable	
CODES (Give an appropriate code for each A = Acceptable M = Margin			below) U = Unacceptable	N :	= Not Reviewed	O = Does not a	ylag	
1. CONTAMINATION CONTROL	·	Cross contamination prevention			Formulations			
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials		56 A	
Water potability records	01 A	Product	handling and storage	30 A	Laboratory conf	irmation	57 O	
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A	
Back siphonage prevention	03 A	Product	transportation	32 A	Special label cla	ims	59 O	
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA	.M	Inspector monito	oring	60 O	
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sche	dules	61 O	
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equip	oment	62 A	
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing reco	rds	63 A	
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection			
Pest control monitoring	09 A		2. DISEASE CONTROL	 	Filling procedure	65 O		
Temperature control	10 A	Animal identification			Container closure exam			
Lighting	11 A	Antemortem inspec. procedures			Interim containe	r handling	66 O 67 O	
Operations work space	12 A	Antemo	ortem dispositions	38 O 39 O	Post-processing	handling	68 O	
Inspector work space	13 A	Human	e Slaughter	40 O	Incubation procedures			
Ventilation	14 A	Postmo	rtem inspec. procedures	41 O	Process. defect actions plant			
Facilities approval	15 A	Postmo	rtem dispositions	42 O	Processing control inspection			
Equipment approval	16 A	Conden	nned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL			
(b) CONDITION OF FACILITIES EQUIPMEN	τ .	Restrict	ed product control	44 _U	Export product i	dentification	72 A	
Over-product ceilings	17 A	Returne	ed and rework product	45 O	Inspector verific	ation .	73 A	
Over-product equipment	18 A		3. RESIDUE CONTROL	1	Export certificat	es	74 A	
Product contact equipment	19 A	Residue	program compliance	46 O	Single standard		75 A	
Other product areas (inside)	20 A	Samplin	ng procedures	47	Inspection super	rvision	76 A	
Dry storage areas	21 A	Residue	e reporting procedures	48 O	Control of security items			
Antemortem facilities	22 O	Approv	al of chemicals, etc.	49 A	Shipment securi	tγ	78 A	
Welfare facilities	23 A	Storage and use of chemicals			Species verification			
Outside premises	24 A	1	PROCESSED PRODUCT CONTROL		"Equal to" status			
(c) PRODUCT PROTECTION & HANDLING	 G	Pre-boning trim			Imports		81 A	
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A	НАССР		82 M	
Personal hygiene practices	26 A	Ingredi	ents identification	53 A	SSOP		83 A	
	27	Ca====	Laf contribted ingradiants	54	1		T	

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY
	1-27-00	EST. 205, ALBERT PEISS AG	COUNTRY SWITZERLAND
NAME OF REVIEWER DR. H. MAGSI	NAME OF FORE DRS. HOLZN		ceptable/ Unacceptable

- 44. CONDEMEND AND INEDIBLE PRODUCT WAS NOT DENATURED OR DECHARACTERIZED BEFORE REMOVAL FROM THE ESTABLISHMENT PREMISES.
- 82. CORRECTIVE ACTIONS TAKEN WERE NOT DOCUMENTED. THE PRE-SHIPMENT REVIEW WAS NOT CONDUCTED. OFFICIAL VERIFICATION OF HACCP PLANS WAS INCOMPLETE.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE MITCHINATION OF THE PROGRAMS		W DATE	ESTABLISHMENT NO. AND NA	-	Y OHIO PRINTER TO THE	CITY CHURWALDE	N
FOREIGN PLANT REVIEW FORM	2	-4-00	EST. 215, FLEISCHTROCI AG	KNERE		COUNTRY SWITZERLANI	D
NAME OF REVIEWER DR. H. MAGSI	Drs.	HOLZNA	IGN OFFICIAL AGEL, REGI, AND JORGER	₹	EVALUATION X Acceptable Re-	ceptable/ review Unacc	eptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin			below) U = Unacceptable	N =	= Not Reviewed	O = Does not ap	ply
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES	Equipment Sanitizing		29 A	Packaging materials		56 A	
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confir	mation	57 O
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation	32 A	Special label clair	ns	59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGR	RAM	Inspector monito	ring	60 O
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equip	ment	62 A
Pestno evidence	07 A	Operati	onal sanitation	35 A	Processing record	ds	63 A 64 O
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 O
Temperature control	10 A	Animal	identification	37 O	Container closure exam		
Lighting	11 A	Antemortem inspec. procedures			Interim container	handling	67 O
Operations work space	12 A	Antemo	ortem dispositions	39 O	Post-processing t	nandling	68 O
Inspector work space	13 A	Human	e Slaughter	40 O	Incubation proced	dures	69 O
Ventilation	14 A	Postmo	rtem inspec. procedures	41 O	Process. defect a	ctions plant	70 O
Facilities approval	15 A	Postmo	rtem dispositions	42 O	Processing contro	ol inspection	71 0
Equipment approval	16 A	Conde	nned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMEN	τ	Restric	ted product control	44 U	Export product id	entification	72 A
Over-product ceilings	17 A	Returne	ed and rework product	45 O	Inspector verifica	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL	<u> </u>	Export certificate	s	74 A
Product contact equipment	19 A	Residue	program compliance	46 O	Single standard		75 A
Other product areas (inside)	20 A	Sampli	ng procedures	470	Inspection superv	vision	76 A
Dry storage areas	21 A	Residu	e reporting procedures	48 O	Control of securi	ty items	77 A
Antemortem facilities	22 O	Approv	al of chemicals, etc.	49 A	Shipment securit	У	78 A
Welfare facilities	23 A	Storage	e and use of chemicals	50 A	Species verificati	on	79 A
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		-Equal to" status		80 A
(c) PRODUCT PROTECTION & HANGLING		Pre-boning trim		51 A	Imports		81 A
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A	НАССР		82 M
Personal hygiene practices	26 A	Ingredi	ents identification	53 A	SSOP		83 A
Sanitary dressing procedures	27 O	Contro	l of restricted ingredients	54 A			0

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME		CHURWALDEN
	2-4-00	EST. 215, FLEISCHTROCKNERE AG	COUNTRY SWITZERLAND	
NAME OF REVIEWER DR. H. MAGSI	NAME OF FORE Drs. HOLZNA	IGN OFFICIAL AGEL, REGI, AND JORGER		ceptable/ review Unacceptable

- 44. CONDEMEND AND INEDIBLE PRODUCT WAS NOT DENATURED OR DECHARACTERIZED BEFORE REMOVAL FROM THE ESTABLISHMENT PREMISES.
- 82. ALL HAZRADS LIKELY TO OCCUR WERE NOT ANALYZED OR IDENTIFIED. THE PRE-SHIPMENT REVIEW WAS NOT CONDUCTED. OFFICIAL VERIFICATION OF HACCP PLANS WAS INCOMPLETE.

	DEVUE	TALDATE	CCTADUCCULACALT NO. AND A	1445		CITY	
U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE ESTABLISHMENT NO. AND NAME 1-31-00 EST. 293, SALUMI SAN PIETRO, S.A		STABIO			
FOREIGN PLANT REVIEW FORM	1-	31-00	EST. 293, SALUMI SAN	rie i KO	, s.A.	COUNTRY SWITZERLAN	D
NAME OF REVIEWER DR. H. MAGSI	Drs.	HOLZNA	IGN OFFICIAL NGEL, ZANNATA, & VAN	VZETTI	EVALUATION X Acceptable Re	cceptable/ -review Unacc	ceptable
CODES (Give an appropriate code for each r A = Acceptable							ρρίγ
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging mater	ials	56 A
Water potability records	01 A	∂roduct	handling and storage	30 A	Laboratory confi	rmation	57 O
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation	32 A	Special label clai	ms	59 O
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PRO		Inspector monito	oring	60 A
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing schee	dules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equip	ment	62 A
Pestno evidence	07 A	Operation	onal sanitation	35 A	Processing recor	ds	63 A
Pest control program	08 A	Waste disposal			Empty can inspe	64 O	
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedure	s	65 O
Temperature control	10 A	Animal identification			Container closur	66 O	
Lighting	11 A	Antemortem inspec. procedures			Interim containe	r handling	67 O
Operations work space	12 A	Antemo	rtem dispositions	39 O	Post-processing	handling	68 O
Inspector work space	13 A	Humane	e Slaughter	40 O	Incubation proce	dures	69 O
Ventilation	14 A	Postmo	rtem inspec. procedures	41 O	Process. defect actions plant		
Facilities approval	15 A	Postmo	rtem dispositions	42 O	Processing control inspection 71		
Equipment approval	16 A	Conden	nned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTR		
(b) CONDITION OF FACILITIES EQUIPMEN	τ	Restrict	ed product control	44 _U	Export product is	dentification	72 A
Over-product ceilings	17 A	Returne	d and rework product	45 O	Inspector verific	ation	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificate	es	74 A
Product contact equipment	19 A	Residue	program compliance	46 O			75 A
Other product areas (inside)	20 A	Samplin	ng procedures	470	Inspection super	vision	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 O	Control of secur	ity items	77 A
Antemortem facilities	22 O	Approv	al of chemicals, etc.	49 A	Shipment securi	ty	78 A
Welfare facilities	23 • A	Storage	e and use of chemicals	\$0 A	Species verificat	tion	79 A
Outside premises	24 A		I. PROCESSED PRODUCT CONTRO	DL .	"Equal to" statu	s	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bor	ning trim	i 51	Imports		81 A
Personal dress and habits	25 A	Bonele	ss meat reinspection	52 A	НАССР		82 M
Personal hygiene practices	26 A	Ingredi	ents identification	53	SSOP		83 A
Sanitary dressing procedures	27 O	Contro	of restricted ingredients	54 A			0

FOREIGN PLANT REVIEW FORM (reverse)	(1	ESTABLISHMENT NO. AND NAME EST. 293, SALUMI SAN PIETRO, S.A.		STABIO	
	1-31-00	EST. 293, SALOMI SAIVTILIKO,	J.A.	COUNTRY SWITZERLAND	
NAME OF REVIEWER DR. H. MAGSI	NAME OF FORE Drs. HOLZN			ceptable/ review Unacceptable	

- 44. INEDIBLE PRODUCT NOT DENATURED OR DECHARACTERIZED BEFORE REMOVAL FROM THE ESTABLISHMENT PREMISES.
- 82. CRITICAL CONTROL POINTS WERE NOT IDENTIFIED. THE PRE-SHIPMENT REVIEW WAS NOT CONDUCTED. OFFICIAL VERIFICATION OF HACCP PLANS WAS INCOMPLETE.